

CHABLIS 1er Cru « Vaillons »

The soil is composed of marl and Kimmeridgien's clay of the Jurassic air.

VINIFICATION AND AGEING

GRAPE VARIETY	Chardonnay
WINEMAKING	The grapes are harvested by hand and then directly pressed. Alcoholic fermentation takes place 80% in vats, 20% in barrels. An ageing that lasts 11 months into French oak barrels, 40% of which are new, without any stirring.

TASTING

EYE	Pale gold colour.
NOSE	The nose is fresh, mineral with notes of flowers and fruits.
MOUTH	Well-rounded and charming, this wine has a final note of minerality on the palate. A good balance between acidity and fruit. It is generous and has a good length, typical of Chablis.
PAIRING	Seafood, grilled fish and white meat in sauce.
TEMPERATURE	10°C / 12°C
AGEING	Between 4 to 5 years.

